



St. Paddy's Three Course Menu

\$29.99

First Course

Fried Green Tomatoes

Roasted red bell, toasted pistachio, baby arugula, Bufala mozz,
pomegranate balsamic syrup, chive oil

or

Traditional Escargot

Simmered in herb garlic butter

Entrée Course

Corned Beef & Cabbage

Turned new potatoes, carrots, horseradish cream sauce

or

Pan Seared Mahi Mahi

Cauliflower-broccoli whip, warm heirloom cherry tomato, lump crab,
herb white wine butter

Dessert

Green Dream Pie

Key lime-avocado custard, pecan crust, rum-mascarpone cream,
espresso crème anglaise

or

Classic Crème Brulee

Perfectly caramelized & garnished with fresh berries

PLEASE, NO SUBSTITUTIONS OR SPLITTING. DINE IN ONLY.

NO DISCOUNTS OR COUPONS MAY BE APPLIED WITH THIS OFFER

Chef De Cuisine: Juan Rico